



# Food Safety Quiz

Let's see how much you learned about food safety. Please answer the questions below, and when you are all finished, click on the "answers link" to see how you did. Good luck!

1. Since the food is going to be cooked, I don't need to wash my hands before starting the food preparation.

True False

2. It is okay to sample food before it is fully cooked to see if it is done.

True False

3. I should never use the same cutting board, utensils and plates for raw meats and other foods.

True False

4. Since the kitchen is warmer, it is better to thaw meats on the counter instead of the refrigerator.

True False

5. You should always pick up perishables last when shopping, and refrigerate them as soon as possible.

True False

6. You should allow more time when cooking something that is frozen.

True False

7. Bacteria grow rapidly at ordinary room temperatures.

True False

8. You can tell meat is done by the color it is inside.

True False

9. You should use large, deep containers for storing food.

True False

10. When in doubt, throw it out.

True False